

Tukulu Shiraz 2007

Colour: Dark ruby colour, combining rich plum and blackcurrant

Bouquet: Anise, Lavender and plums on nose.

Taste: Packed with dark berries with fruity red berries. Full bodied wine with well structured tannin ensuring good aging potential.

Mediterranean meat dishes such as spicy lamb, souvlaki, kebabs or traditional roasts like oxtail and barbecued steaks come to mind.

variety : Shiraz | 100% Shiraz

winery : Earthbound Organic Wines - CLOSED

winemaker : Adian Fry

wine of origin : Darling

analysis : alc : 14.69 % vol rs : 3.12 g/l pH : 3.55 ta : 5.6 g/l

type : Red **body** : Full **taste** : Fruity **wooded**

pack : Bottle **closure** : Cork

ageing : Full-bodied, the fruit and wood are well integrated where this wine will improve well and gain complexity with further maturation.

in the vineyard : Background

The Tukulu range is one of South Africa's foremost empowerment labels and takes its name from the deep red Tukulu soils in which the grapes for this range are grown. Grapes are sourced from Papkuilsfontein Vineyards in Darling, owned jointly by Distell (49%), a consortium of black entrepreneurs (36%) and a community trust, representing wine farm workers and members of the local Darling community (15%). The venture has been structured to become ultimately fully black-owned.

Vineyard Location

Papkuilsfontein's deep, red Tukulu soils have excellent water retention properties and ensure the dryland vines are not unduly water-stressed.

The Atlantic Ocean is a mere 25km from the vineyards that has a significant cooling effect throughout the year. During ripening, the cool South-Easter also helps to slowing down ripening. While the South-Easter can damage the shoots and inhibit growth, its presence enhances smaller grapes with thicker skins that increase the quality of the juice. In addition, the farm has an above-average rainfall for the West Coast.

The grapes for this wine come from a dryland trellised vineyard with a yield of 6 tons/ha. The various clones were grafted onto Phylloxera resistant R99 rootstock. Suckering the vines ensures good aeration and light penetration that enhances bud fertility and colour intensity.

Viticulturist: Hennie van der Westhuizen

about the harvest: The grapes were hand-harvested at 26° Balling, with tannins fully ripened. The fruit flavours are concentrated and intense, showing the typical berries associated with Shiraz.

in the cellar : The grapes were fermented on the skins between 23° and 25° C. For optimal colour and flavour extraction, the cap was broken by hand and regularly pumped over. Malolactic fermentation was induced in the tank. The wine spent 12 months in French oak barrels. 70% new oak and the rest second fill.

